



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.

### The Vineyard and Wine

The grapes for the 2017 vintage come from a single 200-year-old farm in the Bottelary ward of Stellenbosch. Vineyards in the Bottelary ward are the closest vineyards to Cape Town and are almost equidistant to the cool winds of the Atlantic Ocean to the West and False Bay to the South. The vines are 28 years old, trained to 5 wire trellising, pruned to cordon with spurs and planted in North West facing vineyards with Oakleaf, granite and Kroonstad soils. Overhead drip irrigation was used to compensate for the dry summer but yields strenuously restricted to 8 ton/ha. Fermentation was started with the grapes' natural yeast from 24 balling down to 10 balling and then inoculated with cultured yeast to ensure 100% fermentation and to keep the wine healthy. In keeping with the natural approach, the wine is not fined and only filtered through a sheet filter into the bottle. Technical details: ALC - 13.54% Vol; PH - 3.59; RS - 1.5 g/l; TA - 6.5 g/l.

influence is balanced with the fruit and tannins.

### Oak Aging

### Tasting Notes

The 2017 vintage is a full-bodied wine with a classic claret character. The nose shows spicy aromas of liquorice and vanilla overlay rich blackcurrant fruit. The careful oaking provides the necessary structure for the ripe, full and fruit - driven mid palate. Complex and long lasting, this wine has depth and power, and will reward further cellaring of 8-20 years.



The vineyard where our Cabernet Sauvignon is grown



Lynne Safriel in the maturation cellar